

MACKLIN'S
CATERING CO.

SOCIAL MENU



At Macklin's Catering Co., our team of dedicated chefs take great pride in crafting every dish to tempt and delight your guests. Whether you select from our thoughtfully curated menus or create a custom-designed menu, we offer variety, flexibility, and an unwavering commitment to quality.

Established in 1996, Macklin's Catering Co. has become a trusted and valued part of the Dallas community. Our chefs and staff view dining as a complete sensory experience - one that combines taste, presentation, and service to create memorable moments.

HORS D'OEUVRES

LAND

BACON WRAPPED DATES

whipped goat | cream cheese | hot pepper jam

PLANTAIN CRISP

hickory smoked pork | pickled onion | mojo drizzle

BEEF TENDERLOIN CARPACCIO

cilantro jalapeño pesto | arugula | oaxaca

BACON + ONION JAM BRUSCHETTA

whipped brie | roasted red pepper | jalapeño

BEEF WELLINGTON

shiitake demi

CHICKEN + WAFFLE BITE

maple | butter | candied bacon

TENDERLOIN RUMAKI

bacon | jalapeño | pepperjack

VOODOO MEATBALL

pecorino | voodoo sauce

GREEN CHILE CHICKEN EMPANADAS

salsa verde | cheddar | cilantro crema

SMOKED BRISKET TAQUITO

guacamole taquero

CRISPY KOREAN CHICKEN SKEWER

red pepper | grilled pineapple | korean soy glaze

PAN SEARED PORK DUMPLING

ginger soy | green onion

SHORT RIB EMPANADA

aji amarillo | chimichurri

BEEF TENDERLOIN CROSTINI

horseradish cream | crispy shallots | grilled baguette

PULLED PORK + COTIJA QUESADILLAS

pico | cilantro crema

SPICY SAUSAGE ARANCINI

risotto | maple blueberry sausage | arrabiata sauce

STUFFED RED POTATOES

bacon | cheddar | green onion

PORK BELLY BAO CANAPE

napa slaw | mango brunoise | gochujang

PETITE CROQUE MONSIEUR

pastry | ham | bechamel | gruyere

HORS D'OEUVRES

GARDEN

SPINACH + BOURSIN STUFFED MUSHROOM

shallot | thyme | panko

BAKED BRIE VOL AU VENT

pastry | fig | balsamic | onion | chive

TOMATO BASIL ARANCINI

mozzarella | pomodoro | japanese bread crumb

GRAPE SALAD CROSTINI

whipped ricotta + goat | ancho chile honey

CAPRESE SKEWER

pesto | balsamic

CLASSIC DEVEILED EGG

garlic | mustard | pickled relish | hot sauce

PECAN + GOAT CHEESE TRUFFLE

candied pecan | grape

HEIRLOOM TOMATO CROSTINI

mozzarella | evoo | balsamic | pesto

HUMMUS SHOOTER

micro crudite | roasted pepper chutney

GUAVA + BRIE EMPANADA

raspberry chipotle coulis

VEGETABLE SPRING ROLLS

vermicelli | garlic | cilantro | ginger soy

SEA

SPICY TUNA TACO

sriracha aioli | wakame salad | wasabi crema

SALMON + CRISPY RICE

soy cure | gochujang aioli | wakame salad | pickled serrano

CHILLED SHRIMP

horseradish cocktail sauce

LOBSTER SALAD PHYLLO CUP

tabasco | old bay | lemon zest

SMOKED SALMON

pretzel crisp | egg | caper | red onion | crema | caviar

SEAFOOD EMPANADA

shrimp | crab | pimiento | old bay aioli

SOUTHWEST CRAB CAKE

red pepper | jalapeño | onion | louisiana remoulade

LUMP CRAB + CHEESE STUFFED MUSHROOMS

parmesan | garlic | green onion

STATIONS

BOARDS

TEXAS CHARCUTERIE

jalapeño bacon | black pepper sausage | jalapeño sausage | pimiento cheese | almond swiss cheese | sriracha cauliflower | charred cherry tomato | hot pepper bacon jam | balsamic onion jam | stone ground mustard | horseradish mayo

CHEESE BOARD

manchego | sharp cheddar | whipped brie | pimiento | grape | olive | tear drop pepper | balsamic onion jam | hot pepper bacon jam | water crackers | crostinis

CRUDITE

baby carrots | jicama | sriracha cauliflower | english cucumber | red pepper hummus | whipped ricotta + hot honey

GRILLED VEGETABLE

garlic + red wine marinated cherry tomatoes | zucchini | squash | red bell pepper | asparagus | red onion | burrata | herb boursin | crostini | hot honey

SKEWER BOARD

caprese | mediterranean | antipasto | rosemary chicken | bacon wrapped date

DIPS

SPINACH + GOAT CHEESE DIP

sun-dried tomato | garlic | cream cheese | toasted naan

CLASSIC OR RED PEPPER HUMMUS

crudite | pita

FRENCH ONION DIP

garlic | peppercorn | sour cream | kettle chips

CHILLED SPINACH DIP

garlic | water chestnut | tabasco mayo

BACON JALAPEÑO POPPER

green chile | cheddar | cream cheese

STACKED QUESO

chorizo | crema | guacamole | sriracha

SLIDERS

BACON PIMIENTO BLT

jalapeño bacon | cheddar pimiento

BISON BURGER

smoked cheddar | balsamic onion jam

CHICKEN FRIED CHICKEN

honey mustard | kosher pickle

CUBAN SLIDER

pulled pork | ham | dijon | swiss | pickle

CAROLINA PULLED PORK

southern slaw | carolina bbq sauce

CHEESEBURGER

cheddar | pickle | house burger sauce

STATIONS

CARVING

STREET TACO

tortillas | carne asada | al pastor | pollo yucatan | onion | cilantro | cotija

ROASTED BEEF TENDERLOIN

french onion mashers | horseradish cream | parker house rolls

CEDAR PLANK SALMON

sambal maple glaze | lemon dill aioli | charred broccolini

ROASTED TURKEY BREAST

cornbread dressing | sage gravy

PRIME RIB

potatoes au gratin | au jus | horseradish cream | yeast rolls

CHAR GRILLED PICANHA

crispy herb red potatoes | chimichurri | arbol chili aioli

OAK SMOKED AKAUSHI BRISKET

smoked gouda macaroni | bbq sauce | cornbread muffins

KOREAN GLAZED PORK BELLY

bao buns | pickled vegetables | gochujang aioli

CARNE ASADA FLANK STEAK

mini arepas | caramelized onion | salsa verde

CHEF ACTION

SOUTHERN JUNCTION

waffle crusted chicken | smoked gouda grits | candied bacon | micro greens

KOREAN FOOD TRUCK

crispy chicken skewers | pork belly bao buns | fried chicken wings

PASTA BAR

gemelli | marinara | alfredo | mini meatballs | grilled chicken | julienned veggies | mushroom | tomato | artichoke

SLIDER BAR

cheeseburger sliders | chicken fried chicken sliders | cuban sliders

ASIAN DUMPLING + RAMEN

vegetable pot stickers | beef petite tender broth | ginger soy | chili garlic oil

BISCUIT BAR

fried chicken bites | peppered bacon jam | honey butter | honey mustard | kosher pickle

OCEANSIDE

southern crab cake | bourbon creamed corn | mango brunoise

ENTRÉES

CHICKEN

HERB SKILLET CHICKEN

blistered grape tomatoes + artichokes | pesto vinaigrette

LEMON THYME CHICKEN

roasted statler breast | lemon + garlic au jus

PANKO CRUSTED CHICKEN

shallot | garlic | white wine | black garlic cream sauce

PARMESAN CRUSTED CHICKEN

marinara | mozzarella

CHICKEN PICCATA

capers | sherry wine butter sauce

CORDON BLEU

ham | mozzarella | smoked gouda cream sauce

MOROCCAN SPICED CHICKEN

ginger | garlic | turmeric | harissa yogurt sauce

TRUFFLE AIRLINE CHICKEN

pecorino | thyme | mushroom beurre blanc

CHICKEN BRUSCHETTA

tomato | basil | feta | chardonnay sauce

ANDOUILLE + CRAWFISH STUFFED CHICKEN

cajun mornay sauce

HERB ROASTED STATLER CHICKEN

thyme | rosemary | mustard demi sauce

CHARRED LEMONGRASS CHICKEN

garlic | brown sugar | soy | tamarind glaze

CHICKEN MILANESE

parmesan cream | lemon zest

CHICKEN SALTIMBOCCA

white wine butter sauce | prosciutto + sage gremolata

CAST IRON CHICKEN BREAST

basil cream sauce | grilled lemon | arugula

MOJITO LIME CHICKEN

rum mojo sauce | cilantro | mint

FARMSTEAD CHICKEN

ranch crust | smoked gouda mornay | bacon

CHICKEN MARSALA

cremini | marsala reduction

PECAN CRUSTED CHICKEN

maple dijon cream sauce

ENTRÉES

BEEF

DR PEPPER BRAISED SHORT RIB

10-2-4 cabernet reduction

FILET MIGNON

crispy shallot | peppercorn butter

WAGYU BEEF STRIPLOIN

thyme | peppercorn | black garlic borderlaise

8 OZ FILET

red wine shallot reduction

CHAR GRILLED PICANHA

chimichurri | chili arbol aioli

ASIAN SHORT RIB

soy | sesame | gochujang demi

OAK SMOKED AKAUSHI BRISKET

bourbon bbq sauce

ROSEMARY ROASTED SIRLOIN STEAK

mushroom | bone marrow fricassee

COFFEE RUBBED BEEF RIBEYE

ground espresso | spanish paprika | brown sugar | sweet corn purée

PETITE FILET AU POIVRE

brandy reduction

ROASTED PRIME RIB

horseradish cream + au jus

SEARED BEEF TENDERLOIN MEDALLIONS

miso garlic butter sauce

PORK

PORK TENDERLOIN

shallot | apple calvados jus

CRISPY PORK BELLY

caramelized miso glaze

SEARED PORK MEDALLIONS

onion jam | black truffle demi glace

GRILLED PORK TENDERLOIN

ginger | garlic | ricotta peach bechamel

HERB-CRUSTED PORK LOIN

rosemary | mustard cream sauce

TERIYAKI PORK TENDERLOIN

soy | garlic | green onion | maple ginger glaze

ENTRÉES

FISH

PAN-SEARED CHILEAN SEA BASS

saffron beurre blanc | micro chives

MISO-GLAZED SALMON

wakame | dashi veloute

BLACKENED RED SNAPPER

mango salsa | lime butter sauce

PAN SEARED HALIBUT

white cheddar sauce | green onion

WOK SEARED SALMON

orange ginger | soy glaze | cilantro

SEARED DOVER SOLE

creole cream sauce | scallion

BLACKENED COD

crab | voodoo beurre blanc

MAPLE BOURBON SALMON

apple fennel slaw

LEMON-HERB HALIBUT

vermouth cream | tarragon

CRAB ENCRUSTED CHILEAN SEA BASS

lemon beurre blanc | fried capers

VEGETARIAN

GRILLED PORTOBELLO STEAK

sautéed spinach | goat cheese | red pepper coulis

ROASTED EGGPLANT CANNELLONI V

tomato fondue | pine nut gremolata

STIR-FRY FORBIDDEN RICE V

edamame | soy | sesame seed

SWEET CORN AGNOLOTTI

lemon butter sauce | roasted corn salsa

CHARRED QUINOA TACOS V

roasted corn | black beans | cilantro | corn tortillas

CHICKPEA + PEARLED COUSCOUS BOWL V

roasted vegetables | fresh herbs

CARROT "OSSO BUCO"

polenta | mushroom jus | herb gremolata

RICOTTA GNUDI

lemon thyme beurre blanc | toasted panko | parmesan

***V INDICATES VEGAN OPTION**

GREENS

DISPLAYED OR PLATED

MACKLIN'S

baby greens | candied pecans | apple | grape | feta | champagne vinaigrette

CHOPPED ITALIAN

romaine | artichoke | black olive | cucumber | red onion | tomato | italian herb vinaigrette

TEXAS CAESAR

romaine | corn | sun-dried tomato | black beans | avocado | tortilla strips | southwest ranch

HARVEST

spring mix | gorgonzola | cranberry | toasted walnuts | apple | balsamic dijon vinaigrette

CRISP PARMIGIANO

baby spinach | pea tendril | heirloom tomato | charred artichoke | pesto vinaigrette

GRILLED ROMAINE

roasted corn | pickled red onion | cotija | cornbread croutons | caesar dressing

CHOPPED WEDGE

bacon | tomato | cheddar | egg | buttermilk ranch

BABY SPINACH

egg | red onion | bacon | mushrooms | walnuts | red wine vinaigrette

MILLIE'S SALAD

mixed greens | cherry tomato | crumbled egg | chopped bacon | julienne vegetables | cheddar | croutons | honey mustard

TOMATO + MOZZARELLA

arugula + baby spinach mix | fresh mozzarella | cherry tomatoes | toasted pine nuts | basil vinaigrette

GREEK

mixed greens | cucumber | roma tomato | black olives | red onion | feta cheese | greek vinaigrette

GRILLED PEACH + BURRATA

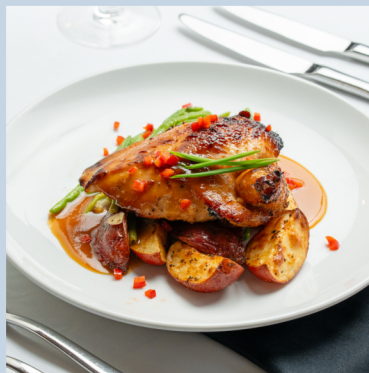
arugula | basil | prosciutto | balsamic glaze

STRAWBERRY GOAT

spring mix | goat cheese | candied almonds | strawberry | balsamic dijon vinaigrette

TEXAS BIBB

cherry tomato | hearts of palm | avocado | feta | bacon | lemon vinaigrette



A LA CARTE SIDES

VEGETABLES

GREEN BEANS ALMONDINE
ASPARAGUS WITH SHALLOTS + DILL
LEMON PARMESAN BROCCOLI
FIRE GRILLED VEGETABLE
ROASTED ASPARAGUS WITH LEMON ZEST
OVEN ROASTED CAULIFLOWER
PARMESAN CRUSTED ASPARAGUS
CHARRED BACON BRUSSELS SPROUTS
BOURBON CREAMED CORN
CHARRED BROCCOLINI WITH GARLIC CONFIT + CHILI OIL
HARICOT VERTS WITH CANDIED PECANS
CHARRED CARROTS WITH WHIPPED RICOTTA + PISTACHIOS
STEAMED BROCCOLI WITH LEMON ZEST + EVOO
CAULIFLOWER MASH
STEAMED VEGETABLE MEDLEY

STARCHES

GARLIC WHIPPED POTATOES
HERB ROASTED RED POTATOES
MUSHROOM + HERB RICE PILAF
PARMESAN MASHED POTATOES
THREE CHEESE MACARONI
TRADITIONAL WILD RICE
CRISPY POTATO ROSTI
SMOKED GOUDA MASHERS
LEMON SPINACH ORZO
ROASTED FINGERLING POTATOES
MAPLE + GINGER SWEET POTATO PURÉE
TUSCAN VEGETABLE COUSCOUS
GRUYERE POTATOES AU GRATIN
TEXAS RANCH POTATOES
MUSHROOM RISOTTO

DESSERTS

DISPLAYED OR PLATED

VANILLA BEAN + BOURBON CRÈME BRULÉE TARTELETTES

seasonal berries

RED VELVET WHOOPIE PIES

red velvet cake | chantilly cream

CHOCOLATE RASPBERRY TRUFFLES

chocolate ganache

COLOSSAL CHEESECAKE

banana whipped cream | crumbled nilla wafers

PEACH COBBLER CUPCAKES

streusel | whipped cream

KILLER FUDGE CHOCOLATE CAKE

raspberry sauce

TIRAMISU

vanilla cake | mascarpone | espresso | cocoa

LIMONCELLO CAKE

mascarpone | vanilla | citrus zest

FRIED RASPBERRY CHEESECAKE

powdered sugar

TRES LECHES CAKE

milk trio | sponge cake | whipped cream

CHURRO DOUGHNUT

dulce de leche | chocolate ganache | whipped cream

SHOOTERS

BANANAS FOSTERS

banana custard | caramelized bananas | wafers | whipped cream

CHOCOLATE MOUSSE + SALTED CARAMEL

whipped cream | shaved chocolate

CHURRO CHEESECAKE

cinnamon toast crunch | whipped cream

KEY LIME PIE SHOOTER

graham crust | whipped cream

S'MORES SHOOTER

marshmallow | graham crumble | chocolate

PINK LEMONADE CHEESECAKE

raspberry lemon custard | graham crust

TIRAMISU

sweet biscuits | coffee | mascarpone | chocolate sauce

BLUEBERRY CHEESECAKE

chambord | graham crust